

FML

Food's my life!

Bec's Choc-Orange Cheesecake

Base

1 pkt Oreo biscuits
1 pkt Arnott's Orange Cream biscuits
130g melted butter

Orange gel

500ml orange Fanta
2 ½ tbsp corn flour
1 tsp gelatin powder
1 tbsp boiling water

Filling

500g cream cheese
1 can condensed milk
Zest of one orange
½ cup freshly squeezed orange juice
1 tsp vanilla extract
2 heaped teaspoons of gelatin powder
1 ½ tbsp boiling water

Ganache topping

180g Dark cooking chocolate (45% cocoa)
180ml thickened cream

Confectionery for garnish

I use Darrell Lea chocolate orange balls, Terry's orange chocolate minis and orange mini M&Ms

1. Line a 20cm cheesecake tin with baking paper
2. Process biscuits to a fine crumb and stir in melted butter. Should be consistency of wet sand
3. Press crumb evenly into the base and up the sides of cake tin and keep in the freezer while you make the orange gel

4. Pour Fanta into a small saucepan on medium heat. Add the corn flour – it will froth up quickly and the mixture will become cloudy. Keep stirring continuously until the mixture starts to bubble up and thicken. Take the pan off the heat.
5. In a small bowl or cup, add the boiling water and sprinkle over gelatin. Use a fork to briskly stir the mixture until the gelatin has dissolved. Add the gelatin mixture into the Fanta gel and stir thoroughly.
6. Pour Fanta gel over the biscuit base. (I don't use ALL the mixture as I prefer a thin gel layer – it's a matter of preference here). Return cheesecake to the fridge while you make the filling
7. Beat cream cheese with an electric mixture until smooth
8. Add condensed milk, zest, vanilla and orange juice and beat until well combined
9. In a small bowl or cup, add the boiling water and sprinkle over gelatin. Use a fork to briskly stir the mixture until the gelatin has dissolved.
10. Slowly pour the gelatin mixture into the filling and beat until thoroughly combined
11. By now the Fanta gel layer should be quite firm. Pour the filling mixture over the gel and let the cake set in the fridge for most of the day, or ultimately - overnight
12. To make ganache, heat cream in a small saucepan until just before boiling point. Take cream off the stove and add broken pieces of chocolate. Make sure each piece is submerged below the cream and set a timer for 2 mins. Then continually stir in a circular motion in the middle of the saucepan until cream and chocolate come together into a ganache. Pour over the top of the cheesecake and allow to set completely before turning out the cheesecake and decorating with your chosen garnishes.

You can make this cake a couple of days in advance before you want to serve it. Remember – cheesecakes taste better after a couple of days!